

GRILLED BURGERS WITH A SPICY CRUST

- 2-2 1/2 pounds lean ground beef
- 1-2 tablespoons freshly ground black pepper
- 1-2 tablespoons sea salt
- 1-2 tablespoons brown sugar
- 1-2 tablespoons white sugar
- 1-2 tablespoons chili powder
- 1-2 tablespoons cumin
- 2-3 teaspoons cayenne
- 1-2 teaspoons paprika

Gently form burgers and set aside. Combine all remaining ingredients and use to dredge burgers. Grill over a medium hot fire until cooked to desired degree of doneness. Turn only one time. Yields 6-7 five-ounce burgers.

Note: Have you tried ground tenderloin burgers? Ask your butcher.